

MENU

STARTERS

CARROT GINGER SOUP ⑤	3.190
With croutons and lemon-parsley oil	
SEAFOOD SOUP	3.690
With scallops, shrimp, and cod	
BEEF TARTARE	4.190
With egg yolk jam, mustard ice cream, coriander sesame-soya dressing and sesame crackers	
TUNA TATAKI	4.190
With vegetable escabeche, avocado cream, pickled watermelon, and crispy noodles	
CARAMELIZED GOAT CHEESE	3.890
With spiced nuts, shallot vinaigrette, caramelized figs, and confit tomatoes	
SMOKED MACKEREL	3.890
With pickled beetroot, toasted bread, pearl onions, mustard-cream cheese, and horseradish	
CAESAR SALAD	3.790
Romaine salad with Caesar dressing, croutons, and confit cherry tomatoes.	
Add grilled chicken for	1.400
SUMMER SALAD ⑤	3.390
Mango vinaigrette, citrus fruits, radishes, and crushed cashews	

MAIN COURSES

BEEF RIBEYE (250g)	8.990
With fried baby potatoes, celeriac purée, grilled broccolini, and red wine sauce	
GRILLED LAMB	7.990
With fried polenta, ratatouille, red wine sauce, and sunchoke chips	
MISO GLAZED CHICKEN BREAST	7.090
With rice, bok choy, beech mushrooms, and coriander-chili dressing	
LIGHTLY SMOKED COD	6.990
With cannellini beans, chorizo, zucchini, date chutney and sauce choron	
PAN FRIED ARCTIC CHAR	7.590
With potato-cucumber salad, white wine-dill sauce, and asparagus	
POTATO GNOCCHI	6.590
With pumpkin-miso purée, parmesan, brown butter, sage, and toasted pumpkin seeds	
MUSHROOM RISOTTO	6.690
With parmesan and basil pesto	
VEGAN CAULIFLOWER STEAK ⑤	5.990
With quinoa, black beans, baked potato, and tomato-chili sauce	

MENU

DESSERTS

LEMON TARTE	2.990
With torched merengue and fresh berries	
CLASSIC CRÈME BRULÉE	3.190
With demerara caramel	
SKYR ICE CREAM	2.990
With rhubarb compote and licorice merengue	
DARK CHOCOLATE MOUSSE ⑤	2.990
With fresh berries and raspberry gel	
BLONDIE	2.990
With cinnamon buttercream and coffee-hazelnut icecream (Contains nuts)	

COFFEE/TEA

ESPRESSO	550
EXTRA SHOT OF ESPRESSO	230
CAPPUCCINO	780
CAFÉ LATTE	780
AMERICANO	650
TEA	650